

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0285547 - UGADI INDIAN RESTAURANT		Site Address 950 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 11/22/2023	
Program PR0428105 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SRINI SURAPANENJ		Inspection Time 13:40 - 15:20
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By AJAY	FSC Not Available		

Placard Color & Score
RED
62

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures						X	
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated		X					
K14 Food contact surfaces clean, sanitized	X						N
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available		X					
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found one piece of rodent feces inside container of flour.

[CA] - Foods shall be protected from contamination and unadulterated.

[COS] - Flour will be tossed in the trash can

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Cold water knob is missing from handwash sink. Only hot water available, measured at 125F

[CA] - Ensure hot and cold water are available for handwashing. If unable to adjust temperature, ensure temperature is between 100-108F

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found live cockroaches on glue traps through out facility, including on walls and shelving above food and food prep areas. multiple large cockroaches observed at EXIT sign

Found rodent droppings on shelving, in food, on floor, and on chairs in dry storage area.

[CA] - The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Observed multiple areas in the facility accumulated with cockroach feces, particularly in corners, on shelving, on walls and near "EXIT" sign.

[CA] - Thoroughly clean to remove cockroach feces.

Facility states they have professional pest control service. Ensure they are contacted again, and recommend consulting with them to eliminate any vermin harborage areas or means of entry. Facility shall conduct a deep cleaning, recommend using chlorine bleach at 100ppm to sanitize surfaces. Upon reinspection, there shall be no evidence of any vermin activity in order to reopen.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards and food safety manager certificate are not available for review

[CA] - All employees shall maintain valid food handler cards, one person shall maintain a valid food safety manager certificate, keep cards and certificate at facility available for review

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at the only handwash sink in the kitchen

[CA] - Ensure soap and paper towels are provided inside dispensers for handwashing

[SA] - Employee provided stack of napkin.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Foods in dry storage area observed without lids, or in open bags

[CA] - Foods shall be protected from contamination. Provide containers with tight fitting lids

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: Lights are flickering in dry storage area

[CA] - Replace or repair light fixture to eliminate flickering. Facility shall provide adequate lighting

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Unable to turn off cold water at 3-compartment sink, therefore hot water temperature peaked at 101F.

[CA] - Repair sink. Hot and cold water shall be available and be able to turn off independently, without using middle valve. Chef adjusted cold water knob, now turns off

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found hole in wall near the back door

[CA] - Eliminate any holes or openings to prevent vermin entry

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chutney	prep unit	38.00 Fahrenheit	
hot water	3-comp	101.00 Fahrenheit	corrected to 135
dhali dish, yellow	hot holding	179.00 Fahrenheit	
warm water	restroom	101.00 Fahrenheit	
yogurt	refrigerator	39.00 Fahrenheit	
garbanzo beans	hot holding	174.00 Fahrenheit	
hot water	handwash sink	125.00 Fahrenheit	

Overall Comments:

FACILITY IS CLOSED DUE TO VERMIN. NO FOOD PREPARATION, CATERING, TAKE-OUT, DOORDASH ETC.

If requesting a follow up inspection for Friday, please contact inspector Lawrence at 408-529-7814 or Jennifer at 669-287-9408

Saturday or Sunday inspection, please contact Supervisor, Suzanne Lew 408-918-3461.

After hour inspections are billable at \$629.00 (minimum 2 hours)

If you choose to wait until Monday, there will be no extra fee, unless after business hours.

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/6/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control

Ajay Kumar

Received By: Ajay Kumar
employee

Signed On: November 22, 2023